

FESTIVE MENU

3-course Lunch or Dinner in the Abercromby dining room – £36.50 per person.
Private Dining Rooms with our Festive Menu – £41.50 per person.
Buffet options available on request.

STARTERS

Homemade butternut squash and sweet potato soup

with ginger and chilli croutons
(V, Ve, GF)

Shredded ham hock

with a fig, walnut and orange salad
(GF, DF)

Scottish brie, redcurrant and grape tart

with a green apple and celery salad
(V, GF)

Arbroath smokie pate

Melba toast, tandoori mayonnaise, pickled cucumber
(GF on request)

MAINS

Roast turkey breast

pigs in blankets, savoury stuffing and turkey gravy
(GF, DF on request)

Poached Atlantic Cod fillet

on wilted spinach and a brandy, lobster cream sauce
(GF)

Slow cooked haunch of venison steak

Bourguignon sauce
(GF)

Roast winter vegetables

with a pea and cherry tomato risotto topped with parsnip crisps
(V, VE, GF, DF)

Served with seasonal potatoes and vegetables where applicable

DESSERTS

Neapolitan Cheesecake

with a winter berry compote
(GF, V, Ve)

Blueberry and mandarin pavlova

with velvet chocolate sauce
(V, GF)

Christmas pudding

with brandy sauce
(V, GF on request)

Selection of cheese

with grapes and biscuits
(GF on request)

Freshly brewed filter coffee and tea with chocolates

Gf - No wheat, vital wheat gluten, or other gluten-containing flours or grains, such as rye.
VE - No ingredients containing meat, fish, eggs, dairy products & other animal-derived substances.
V - No ingredients containing meat or fish.
DF - No ingredients containing dairy.

If you have a dietary requirement not covered by the above, please let us know upon enquiring.